# CULINAIRE MOBILE SOAK SINK

Models: CD.SSM.T1.*d.h*

| FEATURES |
| --- |
| ✓ Grade 304 Stainless Steel Construction in No. 4 Satin Finish |
| ✓ 50mm BSP Drainage Valve |
| ✓ Lockable Castors |
| ✓ Rounded Edges for Easy Cleaning |

**Manufactured by:**
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Due to continuous product research and development, the information contained herein is subject to change

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## General Recommendations

### *Important Information*

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or service technicians.

All persons operating this soak sink MUST read the **operation section** of this manual and be instructed by trained personal on the correct use of the soak sink. If additional user manuals are needed talk to your distributor or visit the Culinaire website.

Qualified personnel, specifically trained in the following instructions, can perform installation and service of the machine.

***Disclaimer:***

**The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, appliances or others, due to abuse and misuse of this appliance in regards to installation, un-installation, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.**

**All appliances made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, un-installation, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a TRAINED AND AUTHORISED SPECIALISTS will result in the IMMEDIATE LOSS OF THE WARRANTY.**

**The manufacturer cannot be held responsible or liable for any unauthorized modifications. All modifications must be approved by the manufacturer in writing before initiating. All modifications or works performed to this appliance must be performed at all times by a TRAINED AND AUTHORISED SPECIALISTS.**

### *General Safety*

*Service*

Stoddart, one of our agents, or a similarly qualified person(s) should carry out any and all repairs, maintenance and services. Any repair person(s) should be instructed to read the safety warnings within this manual before commencing work on these units.

*Sharp Edges*

Steel cutting processes such as those used in the construction of this soak sink result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when in contact with any edge. Particular care should be taken to avoid contact with any internal edge, all repair or maintenance person(s) prior to commencement of any servicing must read the **maintenance section** of this manual.

## Specifications

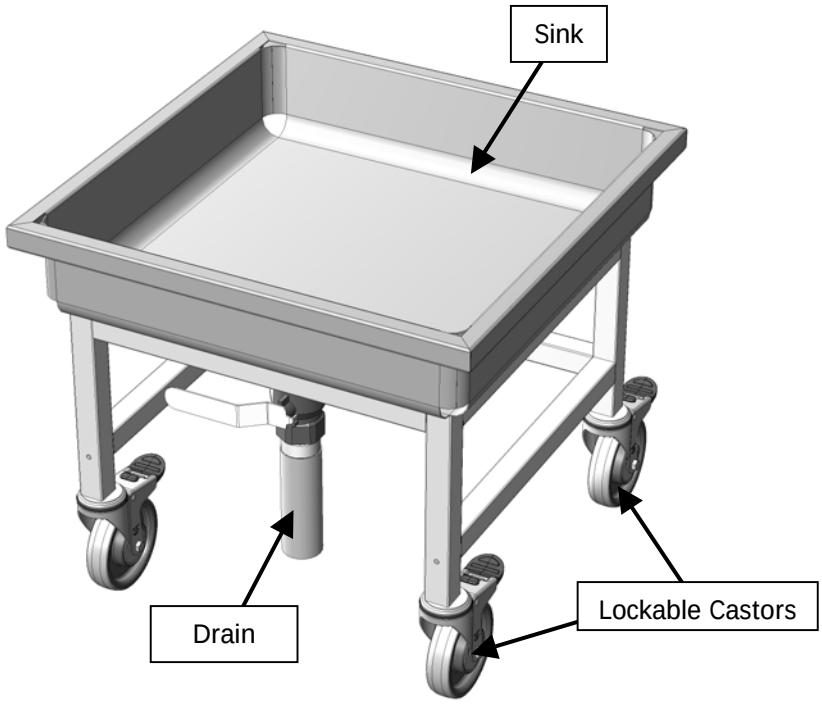
### *Introduction*

The Culinaire® Soak Sink from Stoddart Manufacturing is easy to push and manoeuvre. The Soak Sink is entirely made of stainless watertight construction with a ball valve fitted to the waste. This product is suitable for the soaking of cutlery and crockery, a 500mm x 500mm dishwasher basket fits perfectly inside the sink.

The Culinaire® Soak Sink is designed to be easy to operate and maintain whilst attention to detail is focused on providing optimum hygiene and safety

*Product Overview*

Configuration may vary according to model



***Technical***

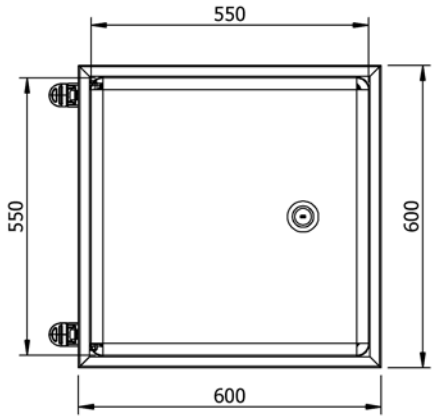
*Code Explanation*

| Code | Explanation |
|---|---|
| **CD** | Culinaire® Dish Handling |
| **SSM** | Soak Sink - Mobile |
| **T1** | Type 1 – 600mm x 600mm Square |
| ***d*** | Standard Depths<br>125 = 125mm<br>300 = 300mm<br>500 = 500mm |
| ***h*** | Standard Unit Height<br>550 = 550mm<br>750 = 750mm |

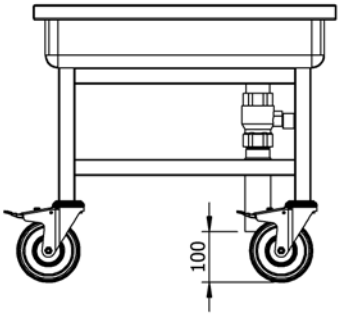
*Technical Specification*

| SPECIFICATIONS | | |
|---|---|---|
| **Model** | **CD.SSM.T1.*d*.550** | **CD.SSM.T1.*d*.750** |
| Height | 550mm | 750mm |
| Width | 600mm | 600mm |
| Depth | 600mm | 600mm |
| Drain Size | 50mm BSP Valve | |
| Drain Ground Clearance | 100mm | |
| **SHIPPING** | | |
| Height | 700mm | 900mm |
| Width | 800mm | 800mm |
| Depth | 800mm | 800mm |

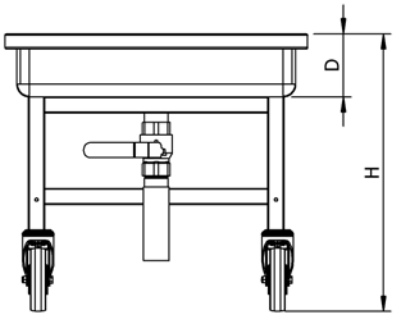
*Technical Diagram*




Plan View




Front Elevation




End Elevation

## Installation

### *General Precautions*

**WARNING!**

**Installation must comply with local health & safety requirements. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.**

- Do **NOT** use this soak sink for other than its intended use.
- Regulations require that all units be installed to the appropriate Australian standards.
- Be careful not to touch moving parts.

**Important!**

**Ensure that a qualified technician sets up and installs this unit.**

## *Setting Up*

*Handling*

- Use suitable means to move the soak sink e.g. a lift truck or fork pallet trucks.
- Personal protective gear MUST be used when handling the unit

> **Important!**
> **If moving the unit with a machine with forks, ensure the forks REACH all the way beneath the unit.**

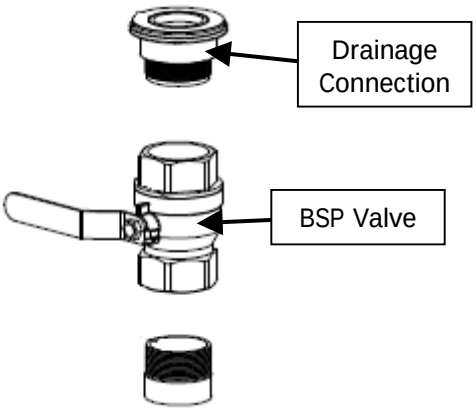
*Unpacking*

- Check the unit for damage before and after unpacking. If unit is damaged, contact the dealer.
- **Wear protective gloves** to unpack the unit from the box.
- The unit is supplied fully assembled.
- Unpack and visually inspect the unit for damage or missing parts. Report any problems to the distributor or manufacturer.
- Remove all protective plastic film, tapes, ties and packers before installing and operating. Clean off any glue residue left over from the protective plastic film.
- Wipe all surfaces with a clean, sanitised cloth.

## *Plumbing*

> **WARNING!**
> **This unit must be installed in accordance with AS/NZS 3500.1**

- The soak sink is to be filled with a bucket or hose and drained to a tundish.
- The unit is supplied with a **50mm BSP drainage connection**. The **BSP valve screws into the drainage connection**.



## Operation

### *General Recommendations*

Our soak sinks have been designed to give high performance. Hence, the soak sink must be used exclusively for the purpose for which it has been designed.

**Read these instructions** carefully and retain for future reference.

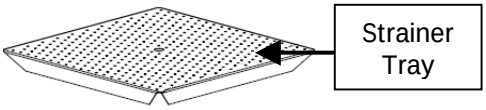
**Important!**

**This appliance should not be operated by person(s) (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by person(s) responsible for their safety.**

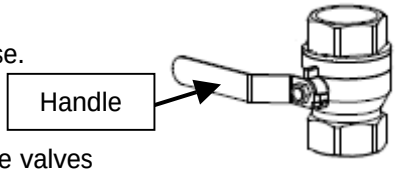
- All units **MUST** be installed according to the procedures stated in the installation section of this manual.
- In the case of new personnel, training is to be provided in advance.
- Personal protective equipment should be used where necessary and in accordance with the law.
- Do **NOT** use this soak sink for any other purpose than its intended use.
- Be careful not to touch moving parts. Keep fingers out of "**pinch point**" areas.
- Do **NOT** use harmful materials on the soak sink.
- The manufacturer declines any liability for damages to persons and/or things due and to an improper/wrong and/or unreasonable use of the machine.

### *Soak Sink Operation*

*Sink*

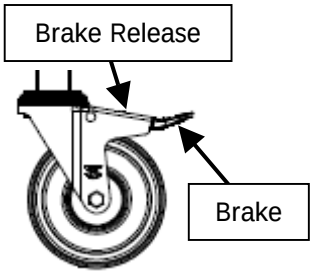



- The sink should only be **used for soaking cutlery**. No glassware or crockery should be cleaned in the sink
- Only use detergent within the sink when soaking cutlery, no other chemicals should be used.
- The strainer tray MUST be placed on the bottom of the unit before use.




*BSB Ball Valves*

- The BSB ball valves are a part of the drain located under the unit. The valves can be OPENED or CLOSED using the handle.
- The **drain** allows the water to drain out of the well when the valve is OPEN.

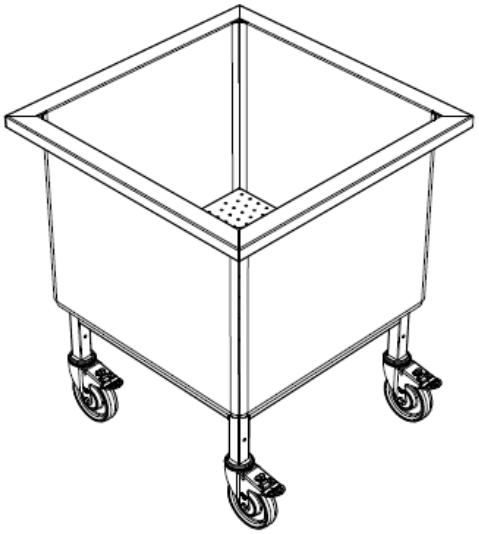



*Castors*

- To **lock**, push the brake down. To **unlock**, push the brake release down.
- All castors are a hard wearing design, locking and unlocking the brakes should be operated by foot.

### *Moving the Unit*

- The drain MUST be **CLOSED** when moving the unit and **NO water** should be in the sink.
- No items should be in the sink.
- Ensure pathway is clear before pushing the unit. Always look where the unit is heading and watch for hazards.
- **Push the unit,** Do **NOT** pull, injuries can occur. Proper training in moving the unit should be provided for new personal.
- Push on the **top** of the unit. Do NOT push the on the bottom of the sink or on the drain.
- Ensure the castors are **unlocked** before moving and **locked** after moving.



## *Cleaning*

*Schedules*

- The unit should be cleaned at the end of the **EVERY WORK DAY**.

*Information*

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit.
- All liquids on or around the unit MUST be cleaned up **straight away**.
- All items, including the strainer tray MUST be removed from the unit before cleaning.
- Move unit over floor waste and drain the unit by opening the valve.
- **Do NOT use abrasive pads or cleaners** on the stainless steel or any other metal parts of the unit**.**
- **Do NOT use industrial chemical cleaners or caustic based cleaners**, many will damage the metals and plastics used on this unit.
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish.
- **Do NOT remove any screw** for cleaning. All internal sections of the unit are to be cleaned by a **qualified technician**.
- For maintenance of stainless stain surfaces, check the maintenance guide for more information.

*External Surfaces*

- Clean the surfaces with warm (not hot) soapy water and a sponge.
- After cleaning, thoroughly wipe the surfaces dry with a soft cloth. Do NOT let water pool on any surface, check crevices and folds.

**WARNING!**

**The external surfaces of this unit are NOT waterproof, do NOT hose.**

*Strainer Tray*

- The strainer tray can be cleaned in a dishwasher or kitchen sink with warm soapy water.
- Thoroughly wipe dry after cleaning, do NOT allow to air dry.

## Maintenance

### *Routines*

*Schedules*

- To maintain optimal performance cleaning and maintenance schedules must be regular and thorough.
- The unit should be cleaned at the end of the **EVERY WORK DAY**.

*Log Books*

- Log books should be kept for all cleaning and maintenance of this unit.

*Inspection*

- Surfaces should be checked at least **once a week** for damage or deterioration.

### *Stainless Steel Protection*

*Cleaning*

- For cleaning the stainless stain, check the cleaning section of the operation manual.
- All metal surfaces should be checked while cleaning for damage, scuffs or scapes as these can lead to rust and further damage to the product.

*Corrosion Protection*

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust.
- Any sign of mild rust or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible.
- **NEVER** use abrasive pads or cleaners for cleaning.
- Medium rust or corrosion can treated by a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric. Do **NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly.
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling.
- If an abrasive product is used while cleaning, thoroughly dry the unit and leave in an open or oxidised area for the stainless steel protective layer to replenish.
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces.
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles.

*Surface Finish*

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish.
- For **NON**-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain.
- Some commercial stainless stain cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not **food safe**.

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### *Replacements*

*Strainer Tray, BSP Valve, Castors*

- The strainer tray, BSP valve and castors can be replaced by the manufacturer.
- They MUST be fitted and replaced by a **qualified technician**.

### *Servicing and Replacement Information Line*

**All Parts**
**Stoddart Manufacturing:**
Sales: 1300 791 954
Customer Service: 1300 307 289
Fax: (07) 3344 6166
Sales: fse@stoddart.com.au
Customer Service: service@stoddart.com.au
Spare Parts: spares@stoddart.com.au

# Warranty

### *Australian Warranty and Contact Details*

As the exclusive manufacturer and distributor of Culinaire products in Australia, Stoddart Manufacturing (Stoddart) would like to congratulate you on your purchase of a Culinaire product.

It should be noted by users of the product that it is not designed for household or domestic use and should not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.

Users should also note that if the supply electricity cord is damaged in any way it should be replaced. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard.

### *Australian Warranty Policy & Procedure*

Stoddart is committed to providing a comprehensive and fair warranty for all of its equipment. The warranty incorporates a commercial manufacturers' warranty, together with the consumer warranty provisions of the National Consumer Protection Act (2009).

## 1. Commercial Warranty

1.1. Stoddart warrants to the original purchaser ("Customer") of equipment manufactured or distributed by Stoddart that for 12 months from the date of installation of the equipment by Customer (the "Warranty Period"), any defect in workmanship or material will, subject to clauses 1.2 and 3, be:

i. Repaired without charge; or

ii. In respect of any Major Failure which cannot be repaired, replaced or the purchase money refunded.

1.2. Stoddart will not be liable for any associated loss, damage or compensation claim resulting from any defect in workmanship or material, and such liability is expressly excluded from the operation of clause 1.1.

## 2. Consumer Warranty

2.1. Subject to clause 3, equipment supplied by Stoddart to Customer for personal, domestic or household use or consumption comes with guarantees that cannot be excluded under the Australian Consumer Law. Customer is entitled to a replacement or refund for a Major Failure and compensation for any other reasonably foreseeable loss or damage. Customer is entitled to have the equipment repaired, or replaced if the equipment fails to be of an Acceptable Quality and that failure does not amount to a Major Failure.

## 3. Warranty Clarification

3.1. Customer acknowledges and agrees:

i. A Major Failure occurs when the equipment suffers repeated and/or unexpected failure that cannot be repaired to Stoddart's satisfaction (acting reasonably) or which Stoddart considers (acting reasonably) renders the equipment unsafe or inoperable;

ii. Stoddart can only warrant the equipment will be of an Acceptable Quality when Customer uses the equipment in accordance with Stoddart's manufacturer's instructions or user manual ("Instructions"). Acceptable Quality does not imply a lifetime guarantee for the equipment;

iii. Certain components have a finite expected life, especially in a commercial or high-use environment. For example components such as refrigeration compressors, elements, thermostats/simmerstats, switches, fans, and temperature controllers can be expected to last up to 12 months when used in accordance with the instructions;

iv. In a commercial environment, components such as lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components will require regular replacement. This is not covered by warranty and is at Customer's cost.

v. The life of equipment may be adversely affected by misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, and acts of God;

vi. Proper maintenance and cleaning of equipment in accordance with the Instructions is essential to the equipment's effective operation;

vii. On site warranty services are limited to sites within 50km from the nearest Stoddart authorized service agent and service agent's reasonable travel costs must be paid by Customer prior to the commencement of the repairs; Public Holidays

viii. Stoddart cannot guarantee the performance of equipment made specifically to Customer's design or specifications. Stoddart will, where reasonably possible, draw any issues arising from Customer's design or specifications to Customer's attention during the commissioning and/or manufacturing process; and

ix. Customer must pay additional costs incurred by Stoddart as a result of Customer failing to provide suitable access to the equipment for inspection and service.

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3.2. Stoddart's warranty liability under clauses 1 and 2 of these Terms exclude or do not cover:

i. The matters acknowledged by Customer in clause 3.1;
ii. Situations where Stoddart is not satisfied (acting reasonably) the equipment or any part of the equipment has been used in accordance with the Instructions including misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, fire or act of God;
iii. Any consequential loss, damage or expense arising directly or indirectly from use of the equipment otherwise than in accordance with the Instructions;
iv. Any damage or malfunction arising from, or relating to, Customer's failure to properly maintain or clean the equipment in accordance with the Instructions;
v. Damage caused to equipment during transportation, which is outside Stoddart's standard delivery conditions.
vi. Breakage or replacement of lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components.
vii. Maintenance, repair or other works not undertaken by a Stoddart authorised service agent
viii. Where remote refrigeration is connected by a person other than Stoddart to equipment produced by Stoddart, Stoddart cannot accept claims for repair of TX valves and control components, as the fault may arise from the installation of the remote refrigeration lines, equipment, and gas, by a party over which Stoddart has no control.
ix. Transportation costs associated with transporting the equipment to a Stoddart authorized service agent where Stoddart considers (acting reasonably) that repairs cannot be undertaken on-site; and
x. Unless agreed to by Stoddart in writing to the contrary, warranty is not included in the sale price for goods sold to or installed in an overseas location.

## 4. Warranty Claim Procedure

4.1. The following procedure must be followed to claim under Stoddart's warranties:
4.2. Refer to the trouble-shooting section of the Instructions to establish the nature of the fault. Check the equipment is plugged-in, turned-on or has no other valid reason for not operating.
4.3. If step (a) does not overcome the issue, you should report the fault with the equipment to our service department (phone 1300 307 289 or fax 07 3344 6166). Our service department will assist you with further trouble-shooting. If our service department is unable to resolve the fault with the equipment they will request you complete a Stoddart Warranty Request Form and fax (fax 07 3344 6166) or email (service@stoddart.com.au) it to us.
4.4. To complete a Stoddart Warranty Request Form you will require the following information:

i. Proof of purchase stating model number and date of purchase;
ii. The serial number of the equipment (this is located on the ratings plate sticker);
iii. A description of the fault/problem;
iv. Your company details including the exact location of the equipment; and
v. Any restrictions on times or methods of access to the equipment.

4.5. Stoddart will not arrange a warranty call out until it receives the above information from you in writing.
4.6. Upon receipt of a properly completed Stoddart Warranty Request Form, Stoddart will check its records to confirm whether the equipment is eligible for warranty repair. If warranty repair is required, Stoddart will issue an OFFICIAL AUTHORISATION NUMBER and details of work to be carried out by a Stoddart authorised service agent. This authorisation number MUST be obtained before any work is carried out. Stoddart will not accept invoices for work carried out without an official authorisation number or by an unauthorised service agent.
4.7. Customer must quote the official authorisation number on all correspondence and invoices relating to a warranty claim to ensure prompt processing by Stoddart.
4.8. Customer must pay all costs associated with a call-out for work that is not related to warranty repairs or outside Stoddart's Terms immediately.

## 5. Timing of Warranty Services

5.1. Stoddart will comply with its warranty liabilities contained in these Terms in a timely manner

## 6. General Maintenance and Repairs

6.1. The equipment must be repaired and maintained by a qualified technician. Stoddart's authorised service agents are experienced technicians who understand the equipment and carry commonly used spare parts. Contact Stoddart's national service number listed below for details of your nearest Stoddart authorised service agent.

For Warranty, maintenance, spare parts and repairs, contact:
Tel: 1300 307 289 Fax: 07 3344 6166 email: service@stoddart.com.au

# WARRANTY REQUEST FORM

STODDART MANUFACTURING
FOOD SERVICE EQUIPMENT


Phone: (07) 3440 7600 Int: +617 3440 7600
Phone: 1300 307 289
Fax: (07) 3344 6166 Int: +617 3344 6166
Email: service@stoddart.com.au


To ensure we can provide the best possible service we require you to complete this form. Make, model and serial number, along with other essential information. To secure a call, you must also have an account with Stoddart or complete the credit card details below.
**THIS FORM MUST BE COMPLETED OR WARRANTY CANNOT BE PROCESSED**

Name of contact person on site: _____ Date: / /

Business/Organisation name: _____

Street Address: _____

Suburb: _____ State: _____ Post Code: _____

Phone (Site): _____ Mob: _____

Equipment Type: _____ Brand: _____

Model/PNC no.: _____ Serial no.: _____

Location (large sites only): _____ Open: _____ Close: _____

Date of purchase: _____

Company purchased from: _____

(please provide a copy of your tax invoice or delivery docket as proof of purchase)

Description of fault: _____

Has the following been checked (tick box if appropriate and checked)?

Electrical power supply ☐ Gas ☐ Water Supply ☐

Name of person requesting warranty (please print): _____

**CREDIT CARD DETAILS** – Required as security against chargeable work (see note below)

Card type: Visa ☐ Mastercard ☐

Cardholder name: _____ Card no.: _____

Signature: _____ Expiry Date: _____

**PLEASE NOTE:** Warranty call-outs take place Mondays to Fridays between 8.00 and 16.30 (except public holidays). Any calls outside these times will be subject to penalty rates. Certain items such as glass components and light fittings are not covered under warranty. Claims for non-covered parts, no faults found, travel over 50km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be COD terms – payable onsite.

**CREDIT CARD INFORMATION MUST BE PROVIDED AS SECURITY AGAINST FALSE WARRANTY CALL-OUTS. FAILURE TO DO SO WILL RESULT IN REQUEST BEING UNATTENDED. NORMAL BUSINESS HOURS ARE 8AM – 4.30PM MONDAY TO FRIDAY**